

Abstract

An improved flavoring composition and process for brewing malt beverages is disclosed. In one embodiment of the invention, the flavoring composition is formed from a high solids percent, room temperature stable, partially aqueous composition of a potassium salt of iso- α -acids. Such 5 composition may be added to the wort kettle or else used as a post-fermentation additive, preferably after dilution with demineralized water. In another embodiment, the flavoring composition comprises a mixture containing reduced (*rho-*) iso- α -acids in alkali metal salts form, β -acids and hop oil. This latter composition is useful as a substitute for normal kettle extract, hops or hop pellets, allowing easy preparation of beer that resists formation of unpleasant, "skunky" flavors but has 10 otherwise similar flavor and physical properties.